

## **IN THE CLAIMS**

### **Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

Claims 1-15 (Cancelled)

16. (New) A method for synchronizing video/audio data with sensory data, comprising the steps of:  
providing video/audio data;  
generating sensory data describing at least one of a touch, an odor and a taste which is to be expressed with the video/audio data; and  
generating multiplex data including the video/audio data and the sensory data in a predetermined form where the video/audio data is synchronized with the sensory data.

17. (New) The method as recited in claim 1, further comprising the step of:  
transmitting the multiplex data to a receiver;

18. (New) The method as recited in claim 1, wherein the sensory data describing the touch includes information on at least one of whether the touch is described, whether right/left movement is described, whether up/down movement is described, whether back/forth movement is described, a distance of movement, a speed of movement, an acceleration of movement, whether right/left rotation is described, an angle of right/left rotation, a speed of right/left rotation, and an acceleration of right/left rotation.

19. (New) The method as recited in claim 1, wherein the sensory data describing the odor includes information on at least one of whether the odor is described, a kind of the odor, and an intensity of the odor.

20 (New) The method as recited in claim 1, wherein the sensory data describing the taste includes information on at least one of whether the taste is described, a kind of the taste, and an intensity of the taste.

21 (New) A method for processing video/audio data synchronized with sensory data, comprising the steps of:

receiving multiplex data including video/audio data and sensory data in a predetermined form where the video/audio data is synchronized with the sensory data, wherein the sensory data describes at least one of a touch, an odor and a taste which is to be expressed with the video/audio data;

demultiplexing the multiplex data into the video/audio data and the sensory data; and

outputting the video/audio data synchronized with at least one of the touch, the odor and the taste according to the sensory data,

wherein the touch, the odor and the taste are outputted through a touch device, an odor device and a taste device, respectively.

22. (New) The method as recited in claim 6, wherein the sensory data describing the touch includes information on at least one of whether the touch is described, whether right/left movement is described, whether up/down movement is described, whether back/forth movement is described, a distance of movement, a speed of movement, an acceleration of movement, whether right/left rotation is described, an angle of right/left rotation, a speed of right/left rotation, and an acceleration of right/left rotation.

23. (New) The method as recited in claim 6, wherein the sensory data describing the odor includes information on at least one of whether the odor is described, a kind of the odor, and an intensity of the odor.

24. (New) The method as recited in claim 6, wherein the sensory data describing the taste includes information on at least one of whether the taste is described, a kind of the taste, and an intensity of the taste.